

Bruce Jack Lifestyle Shiraz

South African Shiraz sits perfectly between the blockbusters of the Barossa and the refinement of the Rhone. We love the raspberry, Indian spice and ripe plumb aromas. The palate is full and rich with dark chocolate, black forest fruit and smooth sexy tannins.

Go BBQ – nothing shouts 'Bring me Shiraz!' like a dry-aged rump steak, cooked to perfection on the barbeque. But because of the smoky spice, this wine goes surprisingly well with Peking duck, veggie burgers, grilled mushrooms, rich pastas and nutty cheeses.

variety : Shiraz | 100% Shiraz

winery : Bruce Jack Wines

winemaker : Bruce Jack

wine of origin : Western Cape

analysis : alc : 14 % vol rs : 6.8 g/l pH : 3.52 ta : 6.0 g/l

type : Red

pack : Bottle **size** : 750ml **closure** : Screwcap

IWSC 2022 - Bronze

James Suckling.com - 90 Points

ageing : Can be enjoyed now or cellar at a cool temperature for 5 years.

in the cellar : Selected vineyards are harvested early in the morning when still cool. Grapes are destemmed and fermented on the skins in a combination of open and closed tanks. Selected vineyards are punched down by hand and wild fermentation is encouraged. Open and closed pump overs are given to carefully extract colour and build a soft, juicy mouthfeel. The fermented wine is aged in a combination of stainless steel tanks and barrels. When ready the wine is painstakingly blended to create both complexity and yumminess.



Bruce Jack Wines

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